

## FLOYD COUNTY HEALTH DEPARTMENT

Name of owner <b>RON SMITH</b>				Name of establishment <i>The Pepin Mansion Bed &amp; Breakfast</i>				MENU <i>meats</i> <i>eggs</i> <i>pan cakes</i>			
Address (number, street, city, state, ZIP code) <i>1003 E. Market St</i>							Telephone number <i>812-725-9186</i>				
ESTABLISHMENT I.D.				DATE			NUMBER OF ROOMS	PURPOSE			
COUNTY	DISTRICT	TYPE	EST. NO.	YR.	MO.	DAY		1 - Regular 3 - Follow-up 5 - Standardization 7 - 2 - Complaint 4 - Survey 6 - Other			
<i>Floyd</i>			<i>22-84</i>	<i>22-03</i>	<i>02</i>		<i>4</i>				

ITEM	WT.	ITEM	WT.	ITEM	WT.
<b>FOOD</b>				<b>TOILET AND HANDWASHING FACILITIES</b>	
* 01 Food from approved sources and in sound condition with no spoilage.	5	17 Accurate thermometers and chemical test kits provided and used.	1	*31 Adequate number properly designed and installed. Facilities convenient and accessible.	4
02 Food containers properly labeled.	1	18 Equipment and utensils preflushed, prescraped and prewashed as needed.	1	32 Toilet room properly enclosed. Fixtures in good repair and clean. Adequate tissue, hand cleaner, sanitary towels or hand drying devices, and waste receptacles provided.	2
<b>FOOD PROTECTION</b>		19 Wash and rinse water clean and maintained at proper temperatures.	2	<b>GARBAGE AND REFUSE DISPOSAL</b>	
* 03 Potentially hazardous foods meets temperature requirements during storage, preparation, display and service.	5	*20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate. Equipment and utensils properly sanitized.	4	33 Containers and receptacles clean, properly covered, and resistant to insects and rodents. Number of containers and pick-up frequency adequate.	2
* 04 Facilities adequate to maintain product temperature provided.	4	21 Wiping cloths clean, restricted to appropriate uses.	1	34 Outside storage areas and enclosures properly constructed and clean.	1
05 Accurate thermometers provided and properly located.	1	22 Food contact surfaces of equipment and utensils clean, free of detergents and abrasives.	2	<b>INSECT, RODENT, AND OTHER ANIMAL CONTROL</b>	
06 Potentially hazardous food properly thawed.	2	23 Nonfood-contact surfaces of equipment and utensils clean.	1	*35 No evidence of insects or rodents present and outer openings adequately protected. No other animals present.	4
* 07 Cross-contamination of food prevented.	4	24 Clean equipment and utensils properly handled and stored.	1	<b>FLOORS, WALLS, AND CEILINGS</b>	
08 Food adequately protected during storage, preparation, display, service, and transportation.	2	25 Single-service articles properly handled, stored and used.	1	36 Floors properly constructed; installed, drained, maintained in good repair and clean.	1
09 Handling of food (including ice) minimized.	2	26 Single-service articles not reused.	2	37 Walls, ceilings and attached equipment properly constructed, installed, maintained in good repair and clean.	1
10 In use food (including ice) dispensing utensils properly stored.	1	<b>WATER</b>		<b>LIGHTING</b>	
<b>PERSONNEL</b>		* 27 PUBLIC SUPPLY <input type="checkbox"/> PRIVATE SUPPLY <input type="checkbox"/>	5	38 Lighting provided as required.	1
* 11 Personnel with infections effectively restricted.	5	Source approved and sufficient supply (hot and cold) under pressure provided.		<b>VENTILATION</b>	
* 12 Hands clean and good hygiene practiced. Tobacco use and food consumption only in designated areas.	5	SAMPLE TAKEN <input type="checkbox"/>		39 Rooms and equipment vented as required.	1
13 Clean outer clothing.	1	<b>SEWAGE</b>		<b>OTHER OPERATIONS</b>	
<b>FOOD EQUIPMENT AND UTENSILS</b>		*28 PUBLIC SYSTEM <input type="checkbox"/> PRIVATE SYSTEM <input type="checkbox"/>	4	40 Cleaning and maintenance equipment properly stored.	1
14 Food contact (including ice) surfaces properly designed, constructed, located, installed and maintained.	2	Sewage and waste water disposal adequate and sanitary.		*41 Toxic items properly stored, labeled, and used. Only necessary toxic items on hand.	5
15 Nonfood-contact surfaces properly designed, constructed, located and maintained.	1	<b>PLUMBING</b>	1	42 Premises free of litter and unnecessary articles.	1
16 Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.	2	29 Properly installed and maintained		43 Occupancy register maintained.	1
		* 30 No cross-connections, effective backsiphonage and backflow prevention devices installed.	5	44 Clean and soiled linen properly stored. Laundered bedding, adequate sheets.	1

96

FOLLOW-UP ACTION:		RATING SCORE:	
Reinspection _____ 1	Routine _____ 2	("100" Less weight of items violated) <span style="border: 1px solid black; padding: 2px;">96</span>	
Received by (name and title) _____	Inspected by (name and title) _____	PAGE 1 OF <u>1</u>	
QUESTIONS OR COMMENTS?		PLEASE CALL AC 812 / 948-4726	